49-4896

How to get the best from Your Microwave Oven

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Use and Care of model JVM141G

The electric output of this microwave oven is 625 watts.

Your Direct Line to General Electric
The GE Answer Center® 800.626.2000

GENERAL ELECTRIC

Help us help you...

Before using your oven, read this book carefully.

It is intended to help you operate and maintain your new microwave oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):
Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label inside the oven on the upper left side.

These numbers are also on the Consumer Product Ownership Registration Card that came with your microwave oven. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your microwave oven.

Be sure your microwave oven is registered.

It is important that we know the location of your oven should a need occur for adjustments.

Your supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Consumer Product Ownership Registration Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. **This appliance must be registered. Please be certain that it is.**

Write to:

GE Appliances
Range Product Service
Appliance Park
Louisville, KY 40225

If you received a damaged oven...

Immediately contact the dealer (or builder) that sold you the microwave oven.

Save time and money.

Before you request service... check the Problem Solver on pages 20 and 21. It lists causes of minor operating problems that you can correct yourself.

All these things are normal with your microwave oven:

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dimming oven light and change in blower sound may occur while operating at power levels other than high.
- Dull thumping sound while oven is operating.
- Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

Microwaving Tips

- Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china dinnerware which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for microwaving."

If you are unsure, use this dish test: Measure 1 cup water in a glass cup. Place in oven on or beside dish. Microwave 1-1½ minutes at High. If water becomes hot, dish is microwave safe. If dish heats, it should not be used for microwaving.

- Paper towels, wax paper and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Some microwaved foods require stirring, rotating or rearranging. Check your cookbook.
- Steam builds up pressure in foods which are tightly covered by a skin or membrane. Pierce potatoes, egg yolks and chicken livers to prevent bursting.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do Not Attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do Not Operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

(1) door (bent)

(2) hinges and latches (broken or loosened)

(3) door seals and sealing surfaces.

(d) The Oven Should Not be adjusted or repaired by anyone except properly qualified service personnel.

This microwave oven is UL listed for installation over electric and gas ranges.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING—To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- Use this appliance only for its intended use as described in this manual.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" at left.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 22.
- For best operation, plug this appliance into its own electrical outlet, to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Do not cover or block any openings on the appliance.
- Do not use outdoors.
- Do not immerse power cord or plug in water.
- Keep power cord away from heated surfaces.
- Do not let power cord hang over edge of table or counter.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped.
- See door surface cleaning instructions on page 15.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- As with any appliance, close supervision is necessary when used by children.
- **To reduce the risk of fire in the oven cavity:**

—Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

—Remove wire twist-ties from paper or plastic bags before placing bags in oven.

—Do not use your microwave oven to dry newspapers.

—**Paper towels, napkins and wax paper.** Recycled paper products can contain metal flecks which may cause arcing or ignite. Paper products containing nylon or nylon filaments should be avoided, as they may also ignite.

—**Do not pop popcorn in your microwave oven** unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens.

—**Do not operate the oven while empty to avoid damage to the oven and the danger of fire.** If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at all times—it saves energy and prolongs the life of the oven.

—**Do not overcook potatoes.** They could dehydrate and catch fire, causing damage to your oven.

—If materials inside oven should ignite, keep oven door closed, turn oven off, and disconnect power cord, or shut off power at fuse or circuit breaker panel.

- **Some products such as whole eggs and sealed containers**—for example, closed glass jars—may explode and should not be heated in this oven.
- **Avoid heating baby food** in glass jars, even without their lids; especially meat and egg mixtures.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

• **Don't defrost frozen beverages** in narrow necked bottles (especially carbonated beverages). Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.

• **Use metal only as directed in cookbook.** TV dinners may be microwaved in foil trays less than 3/4" high; remove top foil cover and return tray to box. When using metal in microwave oven, **keep metal (other than metal shelf) at least 1-inch away from sides of oven.**

• **Cooking utensils may become hot** because of heat transferred from the heated food. Pot holders may be needed to handle the utensil.

• **Sometimes, the oven floor can become too hot to touch.** Be careful touching the floor during and after cooking.

• **Foods cooked in liquids** (such as pasta) may tend to boil over more rapidly than foods containing less moisture. Should this occur, refer to page 15 for instructions on how to clean the inside of the oven.

• **Thermometer**—Do not use a thermometer in food you are microwaving unless the thermometer is designed or recommended for use in the microwave oven.

• **Remove the temperature probe from the oven when not using it** to cook with. If you leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven and damage oven walls.

• **Plastic utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils could ignite. For these reasons: 1) Use microwave plastics only and use them in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.

• **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 160°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

• **Boiling eggs is not recommended** in a microwave oven. Pressure can build up inside egg yolk and may cause it to burst, resulting in injury.

• **Foods with unbroken outer "skin"** such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking.

• **"Boilable" cooking pouches and tightly closed plastic bags** should be slit, pierced or vented as directed in cookbook. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.

• **Spontaneous boiling**—Under certain special circumstances, liquids may start to boil during or shortly after removal from the microwave oven. To prevent burns from splashing liquid, stir the liquid briefly before removing the container from the microwave oven.

• **Use of the shelf accessory.**

—Remove the shelf from oven when not in use.

—Do not store or cook with shelf on floor of oven. Product damage may result.

—Use pot holders to handle the shelf and utensils. They may be hot.

—Do not use microwave browning dish on shelf; the shelf could overheat.

THE HOOD:

• **Have it installed and properly grounded by a qualified installer.** See the special installation booklet packed with the microwave oven.

• **The exhaust fan in your oven will operate automatically under certain conditions (see Automatic Fan Feature, page 6). While the fan is operating, caution is required to prevent the starting and spreading of accidental cooking fires while the exhaust fan is in use. For this reason:**

—Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.

—In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.

—Never flame foods under the oven with the vent fan operating because it may spread the flames.

—Keep hood and grease filters clean, according to instructions on pages 16 and 17, to maintain good venting and avoid grease fires.

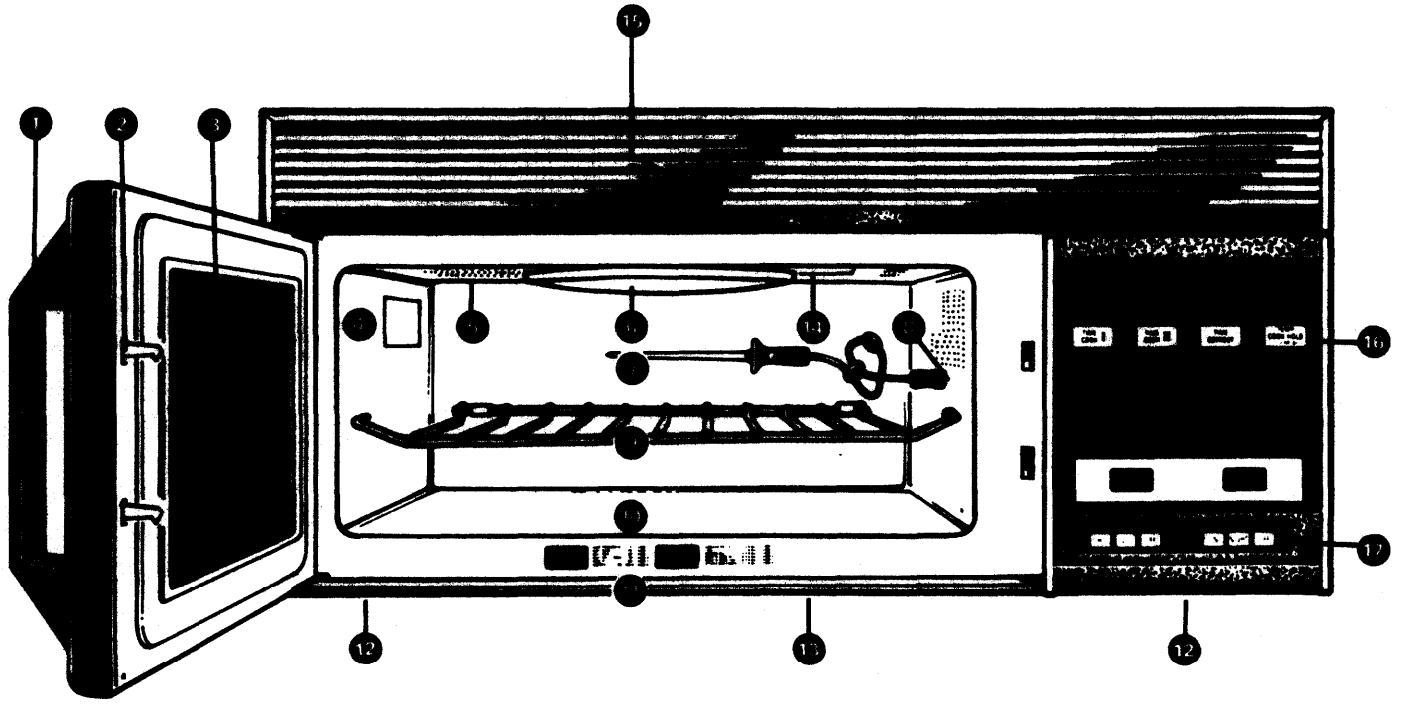
SAVE THESE INSTRUCTIONS

Features of Your Microwave Oven

Cooking Complete Reminder

(For TIME COOK and DEFROST cycles)

To remind you that you have food in the oven, the oven will display "End" and beep once a minute until you either open the oven door or touch the CLEAR/OFF pad.



1. Door Handle. Pull to open door. Door must be securely latched for oven to operate.

2. Door Latches.

3. Window with Metal Shield. Screen allows cooking to be viewed while keeping microwaves confined in oven.

4. Model and Serial Numbers.

5. Oven Vent.

6. Mode Stirrer Cover. Protects the microwave energy distributing system. Do not remove the cover. You will damage the oven.

7. MicroThermometer™ Temperature Probe. Use with Temp Cook/Hold and Auto Roast functions only.

8. Receptacle for Temperature Probe. Probe must be securely inserted into receptacle before oven will start any temperature or Auto Roast cooking.

9. Two Position Metal Shelf. Doubles the oven capacity when reheating or cooking smaller food items. (For complete use of shelf, see pages 18-19.)

10. Oven Floor.

11. Auto Roast & Auto Defrost Guide.

12. Grease Filters.

13. Cooktop Light.

14. Oven Light. Light comes on when door is opened or when oven is operating in any function.

15. Recirculating Filter. See page 16.

16. Touch Control Panel and Digital Display. For detailed information on each feature, see pages 6 and 7.

17. Hood Controls.
Fan Pads. Press HI, LO or OFF.
Light Pads. Press ON, NIGHT or OFF.

Your Touch Control Panel

The touch control panel allows you to set the oven controls electronically with the touch of a finger. It's designed to be easy to use and understand. With your microwave oven, you have the option of using your automatic cooking control pads for quick and easy convenience cooking. Or you may make your own programs to suit your individualized cooking style.

When You Plug in the Oven

The display panel displays five 8's, 18 POWER and all of the oven functions. After 15 seconds, all lights disappear and "RESET" appears in the upper portion. Touch the CLEAR/OFF pad, set the CLOCK and oven is ready for use.

If power is disrupted at any time, the above sequence recurs and you must reset CLOCK after touching CLEAR/OFF.

"Error" Appears on Display:

- When using Temp Cook/Hold, you have entered a temperature less than 90°F. or more than 199°F.
- When using Auto Defrost, the food weight you entered did not correspond with the code number entered.

"Probe" Appears on Display:

- Probe has been forgotten when Auto Roast or Temp Cook/Hold is being used.
- Probe is not securely seated in oven wall receptacle.

1. Display Panel. Displays time of day, time or temperature during cooking functions, power level being used, cooking mode and instructions.

2. Time Cook I and Time Cook II. Microwave for a preset amount of time using automatic power level 10 or change power level after setting time. (See page 8.)

3. Auto Start. Allows you to program your oven to begin cooking at a preset time of day—up to a 12-hour delay. (See page 8.)

4. Clock. Touch this pad to enter time of day or check time of day while microwaving. To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and "1:30" will appear on display. "START" will flash on display, directing you to touch START, thus setting the clock. If you wish to reset or change time, simply repeat above process.

5. Number Pads. Touch these pads to enter cook time, food temperature, power level, Auto Roast codes or Auto Defrost codes and food weight.

6. Clear/Off. When touched, it stops the oven and erases all settings except time of day.

7. Auto Roast. Insert probe, touch this pad, and desired number pad for code to slow-cook or temperature cook meat with automatic preset program. (See pages 12 and 13.)

8. Exhaust Fan. Press HI, LO or OFF for desired fan speed.

9. Time Defrost. Gentle thawing at automatic power level 3, or change power level after entering time. (See page 9.)

10. Temp Cook/Hold. Use the temperature probe to cook by using a preset temperature. When internal food temperature reaches 90°F., oven shows temperature until preset temperature is reached and holds temperature for up to one hour. (See page 10.)

11. Min/Sec Timer. This feature uses no microwave energy while it functions as both a kitchen timer or as a holding period between defrost and time or temperature cooking. (See page 11.)

12. Power Level. Touch this pad before entering another power level number if you want to change from automatic power level 10 (High) for cooking or power level 3 (Low) for defrosting.

13. Start. Touch this pad to begin any function.

14. Auto Defrost. Touch this pad, then code number and food weight. The oven automatically sets power levels and defrosting time. (See page 14.)

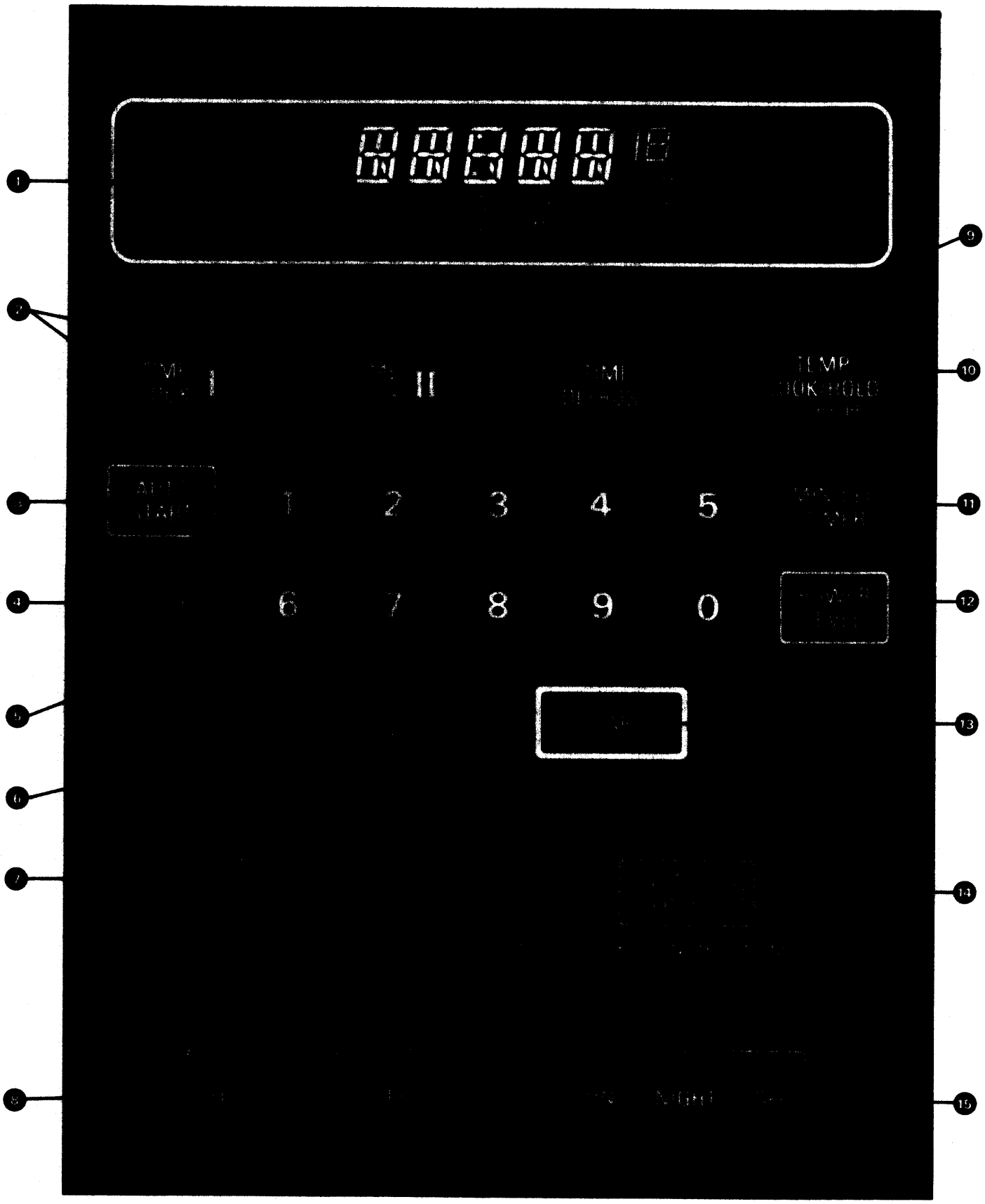
15. Light. Touch desired pad to illuminate counter or to turn on night light.

AUTOMATIC FAN FEATURE

Cooking appliances installed under the oven might, under some heavy usage conditions, cause temperatures high enough to overheat some internal parts of the microwave oven.

To prevent overheating from taking place, the exhaust fan is designed to automatically turn on at low speed if excessive temperatures occur. Should this happen, the fan cannot be manually turned off, but it will automatically turn off when the internal parts have cooled. The fan may stay on up to approximately 30 minutes after the range and microwave oven controls have been turned off.

Features of Your Touch Control Panel



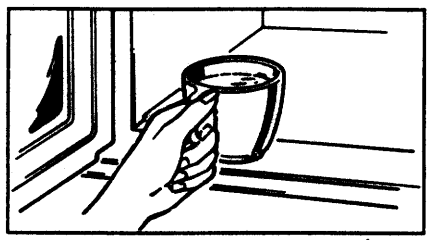
Cooking by Time

The time cooking feature allows you to preset the cooking time.

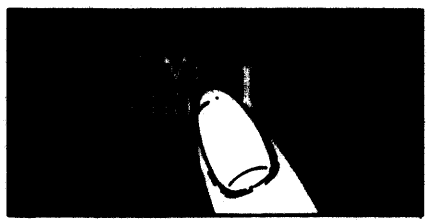
The oven shuts off automatically.

Power level 10 (High) is recommended for most cooking, but you may change this for more flexibility. See your cookbook.

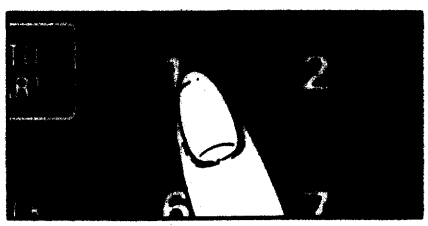
To become better acquainted with time cooking, make a cup of coffee by following the steps below.



Step 1: Fill a cup 2/3 full of water, add 1 teaspoon of instant coffee and stir to dissolve. Use a cup that has no metal decoration and is microwave safe (see Microwaving Tips on page 2). Place cup in oven and close door.



Step 2: Touch TIME COOK I. Display shows ": 0" and "POWER 10." "ENTER COOK TIME 1" flashes.



Step 3: Select your time. For example, touch 1, 2 and 0 for a minute and 20 seconds. Display shows "1:20" and "POWER 10." "COOK TIME 1" flashes.

Because automatic power level 10 is recommended for this cup of coffee, there is no need to change the power level. (If power level 10 is not appropriate, see "How to Change Power Level" at right.)

Step 4: Touch START. "COOK TIME 1," "POWER 10," and time counting down show on display.

Step 5: When time is up, the oven signals and flashes "End." Oven, light and fan shut off.

Step 6: Open the door.

Using the Time Cook II Feature

The Time Cook II feature lets you set two time cooking functions within one program. This is ideal when you want to change power levels during your cooking operations. Here's how to do it.

Step 1: Place food in oven in microwave-safe container and close the door.

Step 2: Touch TIME COOK I pad. Display shows ": 0" and "POWER 10." "ENTER COOK TIME 1" flashes.

Step 3: Select your cooking time. For example, touch 2, 1 and 5 for two minutes and 15 seconds. Display shows "2:15" and "POWER 10." "COOK TIME 1" flashes.

Step 4: Touch TIME COOK II pad.

Step 5: Set your cooking time.

How to Change Power Level

After setting cooking time, touch POWER LEVEL pad, then touch desired number for new power level.

Step 6: Touch START.

Step 7: "POWER 10" is displayed and Cook Time 1 is shown counting down.

Step 8: At the end of Cook Time 1, the second power level is displayed and Cook Time 2 is shown counting down.

Step 9: When time is up, the oven signals and flashes "End." The oven, light and fan shut off.

Step 10: Open the door.

How to Use Auto Start

Auto Start allows you to program your oven to begin cooking at a preset time of day—up to a 12 hour delay.

To Use Auto Start

Step 1: Enter your desired cooking program.

Step 2: Touch AUTO START pad (instead of START pad).

Step 3: Enter the time you want the oven to start. (Be sure your microwave oven clock shows the correct time of day.)

Step 4: Touch START pad. The oven will automatically start at the desired time.

Questions and Answers

Q. I set my oven for the time called for in the recipe, but at the end of the time allowed, my food wasn't done. What happened?

A. Since house power varies due to time or location, many time cooking recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your food a little longer, if necessary.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn't come on. Why not?

A. The TIME COOK I or II pad must be touched before setting the number pads or else your oven will not begin cooking.

Q. I want to cook on a power level other than High. What do I need to do?

A. To change the power level, touch the POWER LEVEL pad, then touch desired number for new power level.

Q. Can I interrupt Time Cook to check the food?

A. Yes. To resume cooking, simply close the door and press the START pad. The timer must be reset for cooking to resume unless time is remaining on timer.

Defrosting by Time

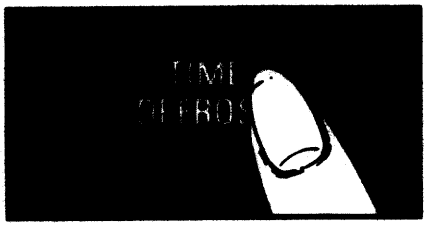
Time Defrost is designed for speedy thawing of frozen food and is one of the great advantages of a microwave oven.

Use Time Defrost to quickly thaw foods such as bread, rolls, vegetables, fruits and leftovers. Auto Defrost is preferred for meat and poultry because the oven sets the defrosting time and power levels for you.

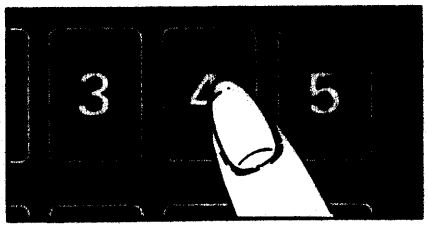
- Power level 3 is automatically set for defrosting, but you may change this for more flexibility.
- See your cookbook for defrosting help.

To become better acquainted with Time Defrost, defrost a 10-oz. package of frozen strawberries by following the steps below.

Step 1: Place package of frozen strawberries in the oven and close door. Be sure package contains no metal.



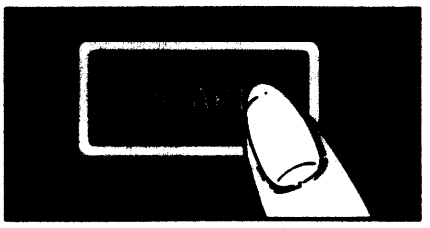
Step 2: Touch TIME DEFROST. Display shows ": 0" and "POWER 3." "ENTER DEF TIME" flashes.



Step 3: Select one half of the total defrosting time recommended in your cookbook. For example, touch 4, 0 and 0 for 4 minutes. Display shows "4:00" and "POWER 3." "DEF TIME" flashes.

How to Change Power Level

After setting defrosting time, touch POWER LEVEL pad, then touch desired number for new power level.



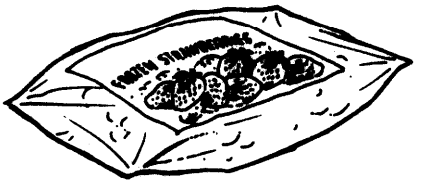
Step 4: Touch START. "DEF TIME" shows and time counts down on display. When cycle is completed, the oven signals and flashes "End," then automatically shuts off.

Step 5: Turn package over, close door and repeat Steps 2 and 3 to set remaining half of defrosting time and touch START.

Step 6: When oven signals and flashes "End," open door, remove package and separate strawberries to finish defrosting.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.



- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.

- Family-size pre-packaged frozen entrees can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave safe dish.
- Check your cookbook for other defrosting tips.

Questions and Answers

Q. When I press START, I hear a dull thumping noise. What is it?

A. This sound is normal. It is letting you know the oven is using a power level lower than 10 (High).

Q. Can I defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the power level after entering the time by touching the desired power level pad. Power level 7 cuts the total defrosting time about in 1/2; power level 10 cuts the total defrosting time to approximately 1/3. During either, rotate or stir food frequently.

Q. Why don't the defrosting times in the cookbook seem right for my food?

A. Cookbook times are averages. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your cookbook. If your food is still not completely thawed at the end of that time, reset your oven and adjust the time accordingly.

Q. Should all foods be completely thawed before cooking?

A. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly it is better to begin cooking while it is still slightly frozen.

Q. Can I open the door during Time Defrost to check on the progress of my food?

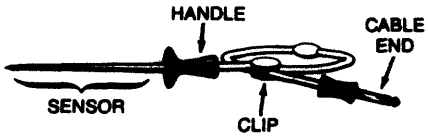
A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START. The oven begins operating if time is left on timer. If not, reset timer.

Cooking by Temperature

Internal temperature is the best test of doneness for many foods.

Temp Cook/Hold takes the guesswork out of cooking because the oven automatically switches to Hold setting after reaching the preset food temperature and maintains that temperature for up to one hour or until you touch the CLEAR/OFF pad.

The Temperature Probe



The temperature probe is a food thermometer that gauges the internal temperature of your food; it must be used when using Temp Cook/Hold or Auto Roast. To utilize your probe properly, follow directions for use and insertion in this book in the Automatic Roasting section.

How to Temp Cook a Rolled Beef Rib Roast to Medium

Step 1: Insert temperature probe and attach probe securely in oven wall. Close the door.

Step 2: Touch TEMP COOK/ HOLD. The display panel shows "F" and "POWER 10." "ENTER TEMP" flashes.

Step 3: Touch 1, 2, 5 for 125°F. "TEMP COOK" flashes. "125F" and "POWER 10" show on display.

Step 4: Touch POWER LEVEL pad. "ENTER POWER" flashes. Touch 5 for medium power. "TEMP COOK," "125F" and "POWER 5" show on display.

Step 5: Touch START. If internal temperature of the roast is less than 90°F., display will show "COOL" or if temperature is 90°F. or above, display shows temperature counting up.

Step 6: When 125°F. is reached, the oven will sound and display "HOLD". The oven will then hold the temperature.

Step 7: Touch the CLEAR/OFF pad to stop the cycle.

Step 8: Remove probe and food from the oven.

Cooking Tips

- Use a lower power level; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Use the clip to keep the probe in place while heating.
- Cover foods loosely for moisture control and quick, even heating.

Questions and Answers

Q. After I followed the steps and touched the START pad, "ERROR" flashed in the display and a signal sounded. What's wrong?

A. "ERROR" flashes if you set the temperature either below 90°F. or above 199°F. The oven tells you, between the flashing of "ERROR," what incorrect entry was made. To re-enter, touch CLEAR/OFF pad and begin again.

Q. Are there any foods I can't Temp Cook?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc. soften rapidly at warm temperatures. Batters, doughs and frozen foods are also difficult to cook precisely with the probe. It's best to time cook these foods.

Q. Why did "PROBE" flash on the display after I touched the START pad?

A. "PROBE" will flash if you don't seat the cable end of the probe securely into the receptacle in the oven wall or if you touch the TEMP COOK/HOLD pad and forget to use the probe.

Q. Can I leave my probe in the oven if it's not inserted in food?

A. No, if it touches the oven wall, you may damage the oven.

Q. Can I Temp Cook different portions of food at different temperatures?

A. Yes. The temperature probe gives you the freedom to cook different portions of food at different temperatures to suit individual eating styles. Simply place probe in food and change temperature setting as needed.

How to Use the Minute/Second Timer

The MIN/SEC TIMER has three timing functions:

- **It operates as a minute timer.**
- **It can be set to delay cooking.**
- **It can be used as a hold setting after defrosting.**

The MIN/SEC TIMER operates without microwave energy.

How to Time a 3-Minute Phone Call

1. Touch MIN/SEC TIMER pad. The display shows ": 0" and "ENTER TIME" flashes.
2. Touch number pads 3, 0 and 0 (for 3 minutes and no seconds). Display shows "3:00" and "TIME."
3. Touch START. Display shows time counting down.
4. When time is up, oven signals, flashes "End," and display shows time of day.

Programming a Holding Time

The Minute/Second Timer can also be used to program a holding time between microwave cooking functions. The time can range from one second to 99 minutes and 99 seconds. A holding or standing time may be requested in some of your own recipes or cookbook.

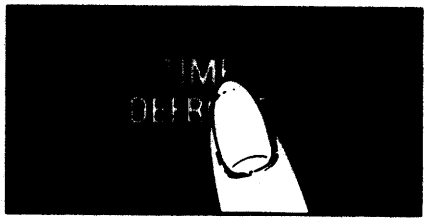
Programming Delayed Cooking

To delay cooking up to 99 minutes and 99 seconds, touch TIME COOK I or TEMP COOK/HOLD and enter cook time or temp. Touch MIN/SEC TIMER and enter number of minutes to delay cooking. Touch START. Timer will count down to zero and cooking will begin. When delaying temperature cooking, be sure that probe is in food before pressing START.

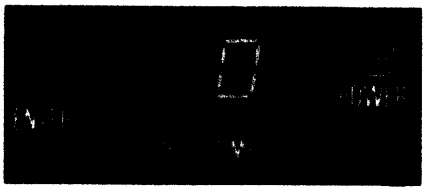
How to Time Defrost, Hold and Time Cook

Let's say you want to defrost a frozen casserole for 15 minutes, hold for 10 minutes and then Time Cook for 25 minutes. Here's how to do it:

Step 1: Take casserole from freezer and place in oven.

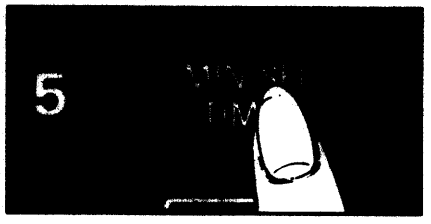


Step 2: Touch TIME DEFROST pad.



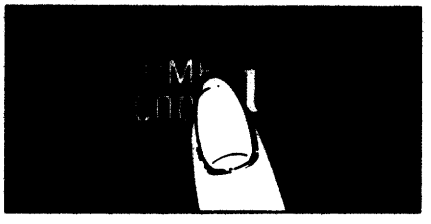
The display shows ": 0" and "POWER 3." "ENTER DEF TIME" flashes.

Step 3: Touch pads 1, 5, 0 and 0 for 15 minutes defrosting time. "15:00" appears on display. (Defrosting is automatically set on power level 3 but can be changed by touching the POWER LEVEL pad and the desired power level.)



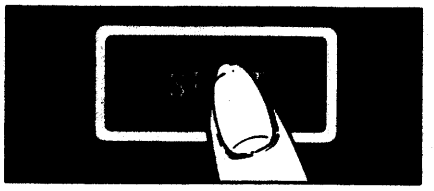
Step 4: Set holding or standing time by touching MIN/SEC TIMER. The display shows ": 0" and "ENTER TIME" flashes.

Step 5: Touch 1, 0, 0 and 0 to hold for ten minutes. "10:00" appears on display and "TIME" flashes.



Step 6: Touch TIME COOK I pad. The display shows ": 0" and "POWER 10." "ENTER COOK TIME 1" flashes.

Step 7: Touch 2, 5, 0 and 0 for twenty-five minutes of cooking time. "COOK TIME 1" flashes, "25:00" and "POWER 10" appear on display.



Step 8: Touch START. "DEF TIME" and "15:00" counting down show on display. As each function is automatically performed, oven display shows instructions entered and the function.

Step 9: When time is up, the oven signals, flashes "End" and shuts off.

Questions and Answers

Q. What will happen if I accidentally reverse my defrost, hold and cook instructions?

A. The oven will automatically rearrange your program. Defrosting will always come first, then hold, and then the cooking function.

Q. Can I defrost and hold only?

A. Yes. Sometimes you may only want to defrost a food, hold it, and cook it later. All you need to do is program in Time Defrost and amount of time. Then program a holding time (example in steps 4 and 5 at left). Be sure to put the thawed dish in the refrigerator promptly.

NOTE: Let foods remain at room temperature only as long as safe. Times will vary.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

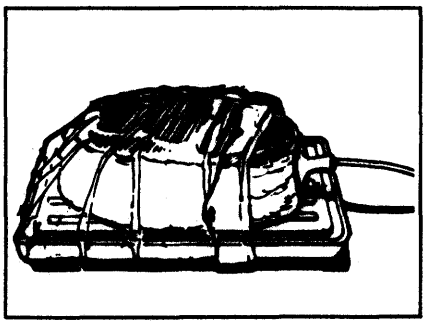
A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

Automatic Roasting

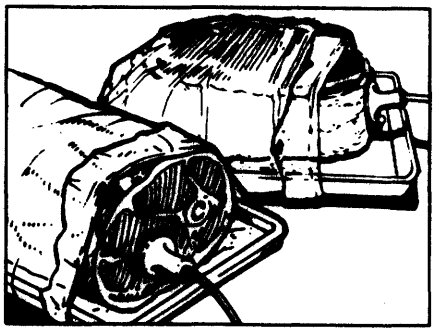
Auto Roast uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook/Hold, which uses a single power level, Auto Roast uses up to 3 power settings which automatically switch during roasting, thus providing even, tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the cookbook which comes with your oven.

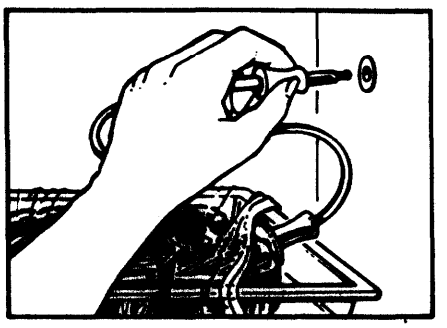
Preparing Roasts for Auto Roasting



Place tender beef roast on trivet in microwave safe dish. Insert probe horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven. Cover with wax paper.

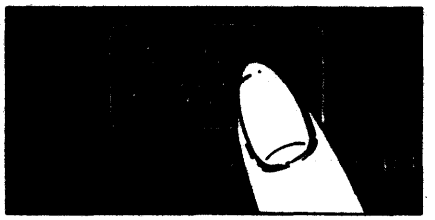


Pork or ham roasts need no trivet. Add 1/2 cup water to roast dish and cover with plastic wrap.



Place meat in oven with probe to the right. Insert cable end of probe firmly into receptacle on oven wall.

How to Auto Roast Beef to Medium



1. Touch AUTO ROAST pad. "AUTO" appears on display and "ENTER CODE" flashes. Touch number pad 2. "CODE 2" appears on display and "START" flashes. Touch START. Display shows temperature and "CODE 2."

2. At 90°F., display switches to show meat's internal temperature.

3. After a pre-programmed temperature is reached, depending on the code you selected, oven flashes "TURN" and beeps 4 times. Open the door and turn the meat over. The probe may be disconnected for easier access to the meat without interrupting the program. (Remember to re-insert the probe.)

4. Close door and touch START. The temperature will return on display. Oven monitors internal food temperature; automatically switching to lower power as meat's temperature rises. This helps prevent toughening or overcooking.

5. After final temperature is reached, oven switches to Hold temp for up to 1 hour, then shuts off.

Auto Roast Guide

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.
- When oven beeps and flashes "TURN," turn meat over.
- Recommended codes are also shown inside oven on Auto Roast Guide.

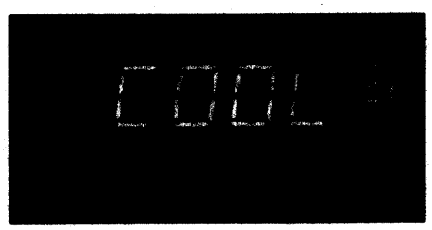
Food	Code	Final Temp	Approx. Time (Min. per lb.)	Hold* Minutes
Beef				
Tender Roast				
Rare	1	115°	12-14	5-10
Medium	2	125°	14-16	10-15
Well	3	145°	17-18	30
Pork				
Loin Roast	4	175°	18-20	20
Precooked Ham	1	115°	17-19	5-10
Poultry				
Whole Chicken (3 lbs.)	5	190°	13-15	20
Turkey Breast (Insert probe horizontally into meatiest area.)	4	175°	13-15	20

*Recommended standing time before serving.

Automatic Simmer
(Auto Roast code 6)

Your cookbook has information on automatic simmering, including guides and recipes.

Total time includes time to bring food to 180°F. and hold at that temperature until done.



Set Automatic Simmer like Auto Roast, example at left. Display shows "COOL" until food is 90°F., then switches to show food temperature until 180°F.

Oven switches to Hold at 180°F., until you remove food and turn off oven. If stirring is recommended, you can reset oven by retouching START. Touch CLEAR/OFF after cooking.

Automatic Simmer
(Auto Roast code 6)

Food	Approx. Time/Hrs.
Beef	
Pot Roast*	6-8
Stew	6-8
Chili	11-13
Chicken*	
Stewing	11-12
Broiler/Fryer	4-6
Ham or Pork	
Roast	4-6
Soup	
Stock/Vegetable	3-6
Split Pea	13-15

*For frozen, add 2 to 3 hours.

Automatic Defrosting

With the Auto Defrost feature, the oven automatically sets the defrosting time and power levels for you. You choose the appropriate code number from 1 to 6 for the food you are defrosting, then enter the food weight in pounds and tenths of a pound (See Conversion Guide below) and touch START. The oven calculates the defrosting time and changes power levels during defrosting to give even defrosting results.

When the oven reaches approximately half of the total defrosting time, the display flashes "TURN," telling you to turn food over and will not continue defrosting until door is opened and START is touched again.

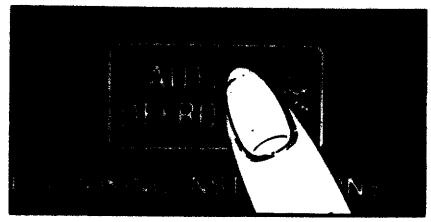
After defrosting time is complete, the oven automatically goes into a holding period as shown on the Automatic Defrosting Guide on this page. This holding period is necessary to finish the defrosting of the interior of the food.

How to Set Auto Defrost

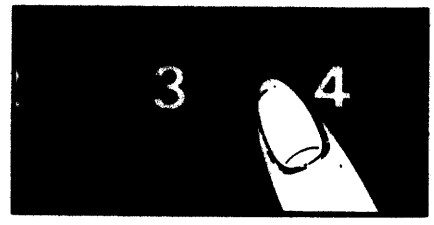
NOTE: Before you begin, check the Auto Defrost code guide located at the bottom of the oven when you open the door. This guide shows minimum and maximum food weights for each code number. You will need to know your food weight and corresponding code before beginning.

NOTE: If "ERROR" appears after entering food weight, check the Auto Defrost code guide to make sure that weight corresponds to the code number entered.

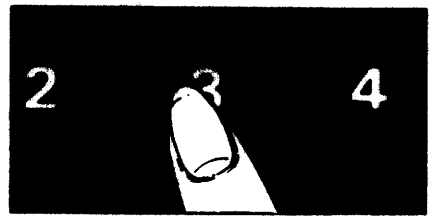
Step 1: Remove frozen meat from package and place in microwave-safe dish. Place in oven and close door.



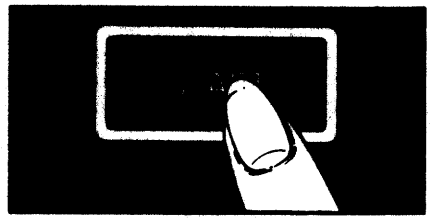
Step 2: Touch Auto Defrost pad. "ENTER CODE" flashes on display.



Step 3: Touch number pad 4. "CODE 4" and "LBS." shows on display. "ENTER WEIGHT" flashes.



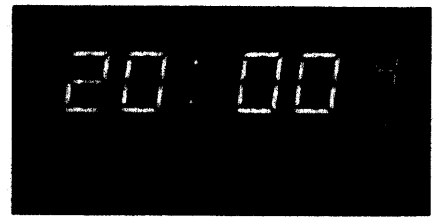
Step 4: Touch number pad 3 and 0 for weight of 3 lbs. Display shows "3.0," "CODE 4" and "START" flashes.



Step 5: Touch START pad. Defrost time begins counting down on display.

Step 6: When 1/2 the defrosting time is completed, the oven signals and "TURN" flashes on display instead of time counting down. Open door and turn package over.

Step 7: Close door and touch the START pad. Display shows remaining defrosting time counting down.



Step 8: When defrosting time is completed, oven automatically switches to a Hold period of 20 minutes for code 4. Hold time counting down shows on display. When holding time is finished oven signals, "End" flashes, and oven turns off.

Conversion Guide

If the weight is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Ounces	Pounds
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

Automatic Defrosting Guide

CODE	MIN.-MAX. WEIGHT	HOLD TIME*	RECOMMENDED FOOD	
1	.5—4.9 lbs.	none	Chicken pieces	* In Auto Defrost, it is necessary to allow the meat to stand during holding time. You may take the meat out of the oven if you prefer.
2	.5—3.9 lbs.	none	Fish	
3	.5—5.9 lbs.	none	Ground Beef	
4	3.0—5.9 lbs.	20 min.	Roasts, Bone in	
5	3.0—5.9 lbs.	20 min.	Roasts, Boneless	
6	.5—3.9 lbs.	none	Steaks and Chops	

Care and Cleaning

Your new microwave oven is a valuable appliance. Protect it from misuse by following these rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps air-out the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The inside and outside oven walls can be scratched. The control panel can be damaged.
- **Don't remove the mode stirrer cover** at the top of the oven (microwave feature 6 on page 5). You will damage the oven.

BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.

How to Clean the Inside

Walls, floor and mode stirrer cover. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners on oven walls. NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.

Door (inside). Window: Wipe up spatters daily and wash when soiled with a damp cloth. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.

Special note when using Brown 'N Sear Dish: If grease is present, high heat generated on bottom of a Brown 'N Sear dish may cause the grease to burn onto the oven floor. This may be removed with a cleanser such as Bon Ami® brand cleanser.

After using this cleanser, rinse and dry thoroughly, following instructions on can. Do not use it on the painted surfaces such as the walls—it may scratch the paint.

Automatic Temperature Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

Shelf Accessory. Your shelf accessory is designed for use in a microwave oven only; do not use in a conventional oven. Do not use a browning dish with the shelf. Arcing could occur.

Clean shelf with mild soap and water or in the dishwasher. **Do not clean in a self-cleaning oven.**

How to Clean the Outside

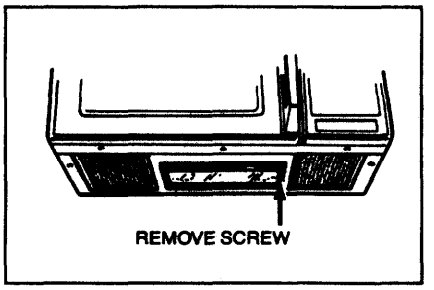
Case. Clean the outside of your oven with soap and damp cloth, rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel—they can damage it.

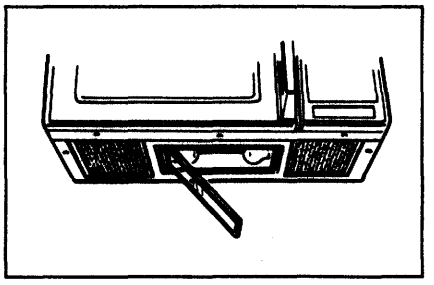
Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

Power Cord. If the cord becomes soiled, unplug and wash with damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Cooktop Light Replacement



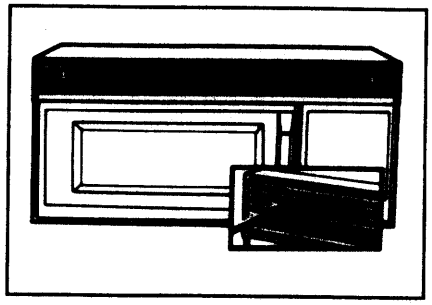
To replace cooktop light, first **disconnect power at main fuse or circuit breaker panel or pull plug.** Remove screw on right side of light compartment cover and lower cover until it stops.



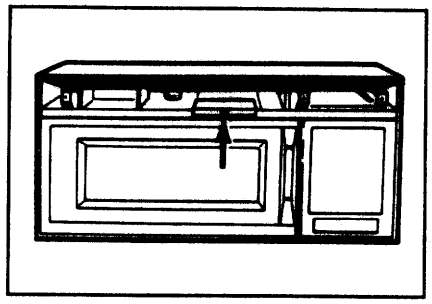
Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs. Replace with 40-watt incandescent bulbs (WB2X4253) available from your GE supplier. High intensity 40-watt bulbs (40S11N/1) which are available in supermarkets and hardware stores may also be used for replacements. Raise light compartment cover and replace screw. Connect electrical power to microwave oven.

(continued next page)

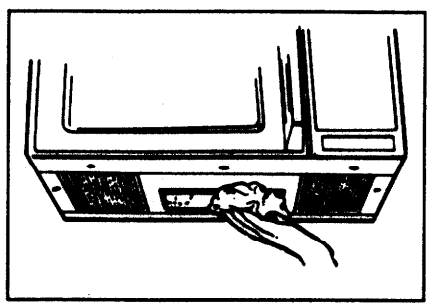
Oven Light Replacement



To replace your oven light, first **disconnect power at main fuse or circuit breaker or pull plug.** Remove the top grill by taking off 3 screws which hold it in place.

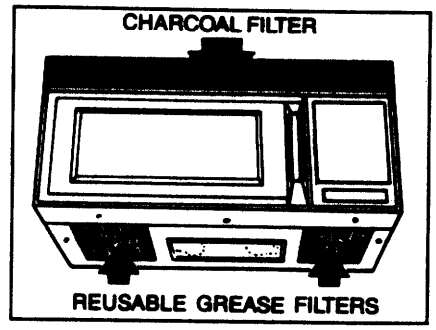


Next, remove the single screw located above door near center of oven that secures lamp housing. Remove bulb and replace with 30-watt incandescent bulb (WB2X4235) available from your GE supplier. Secure lamp housing with screw.



Clean off the grease and dust on hood surfaces often. Use a warm detergent solution. About 1 tablespoon of ammonia may be added to the water. Take care not to touch the filters and enameled surfaces with this. Ammonia will tend to darken metal.

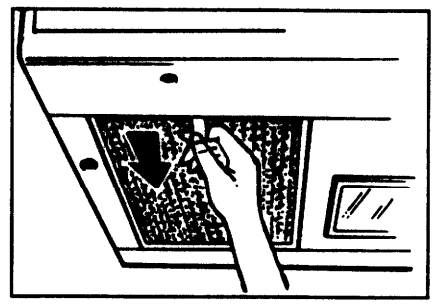
Filters



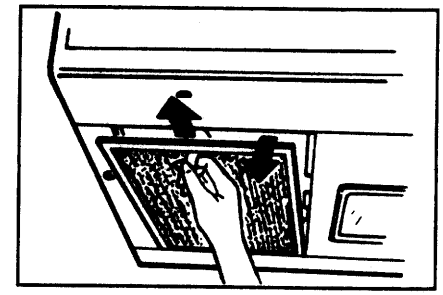
Your microwave oven has two reusable metal filters to help remove grease from the air and a disposable charcoal filter to help remove smoke and odors caused by cooking with your range. When the fan is operated, air is drawn up through the filters and then recirculated.

The grease filters should be cleaned at least once a month. Never operate your hood without the filters in place. In situations where flaming might occur on surfaces below hood, filter will retard entry of flames into the unit.

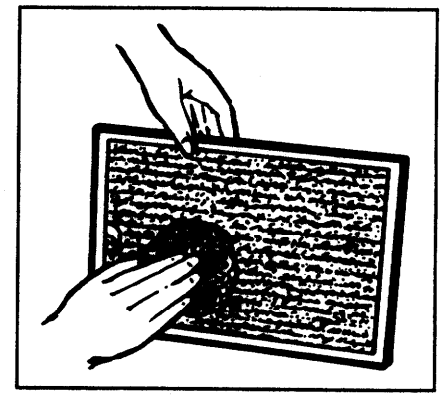
The disposable charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on hood usage). Order Part No. WB2X4267 from your dealer. DO NOT CLEAN THIS FILTER. DO NOT OPERATE YOUR HOOD WITHOUT ALL THREE FILTERS IN PLACE.



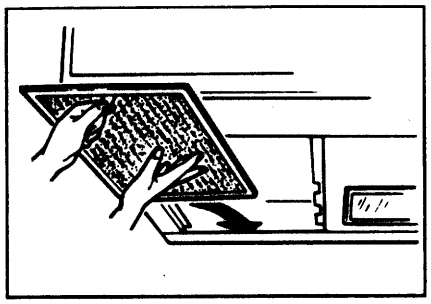
To remove grease filter, grasp the "finger hold" on the filter and slide to the rear.



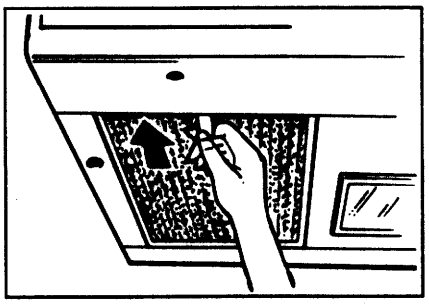
Then pull filter downward and to the front. The filter will drop out.



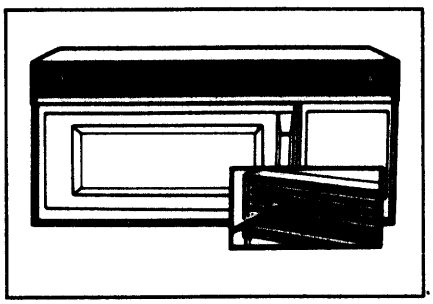
To clean grease filter, soak, then agitate filter in hot detergent solution. Don't use ammonia or other alkali because it will darken metal. Light brushing can be used to remove embedded dirt. Rinse, shake and remove moisture before replacing. **Filters should be cleaned at least once a month. Never operate your hood without the filters in place.** In situations where flaming might occur on surfaces below hood, filters will retard entry of flames into the unit.



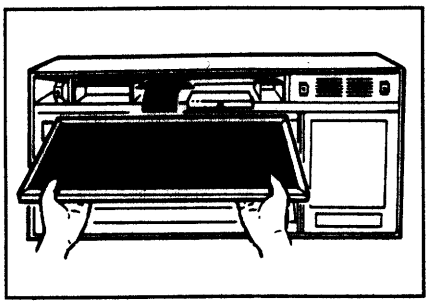
To replace grease filter, slide the filter in the frame slot on the back of the opening.



Pull filter upward and to the front to lock into place.



To remove the charcoal filter, disconnect power at main fuse or circuit breaker or pull plug. Remove the top grill by taking off 3 screws which hold it in place. Grasp filter and slide toward front of oven. It will slide right out.



To install a new filter, remove plastic and other outer wrapping from the new filter. Insert filter into top opening of oven as shown. It will rest at an angle on two side support tabs and in front of right rear tab.

Replace grill and secure with 3 screws.

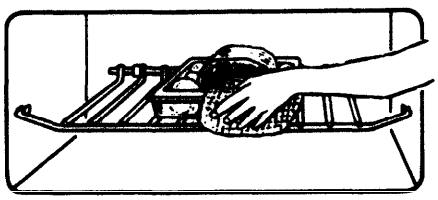
Guide to Use of the Oven Shelf

- **Do not store or cook with metal shelf on floor of oven. Product damage may result.**
- **Use pot holders when handling metal shelf and cookware. They may be hot.**
- **Do not store or use microwave browning dish on metal shelf.**

The two position wire shelf is specifically designed for added capacity heating and reheating in your Spacemaker® microwave oven. More than one food may be heated or reheated and ready to serve at the same time.

When microwaving with the oven shelf, some techniques will differ from the cookbook which came with your oven. It is important to arrange foods properly, and this is shown on the next page. Cookware size is important; select from among the suggestions at right. Also, food size should be considered; foods over 3½ inches high, or 3 pounds are not recommended for shelf cooking.

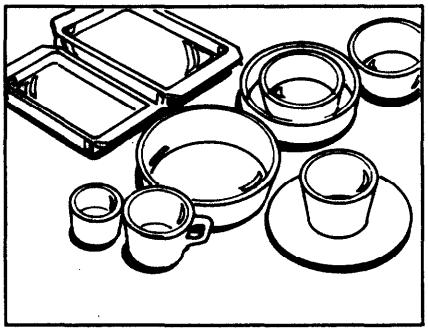
Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf, following cookbook directions.



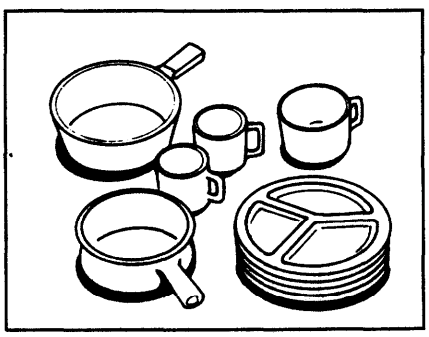
Use pot holders when handling foods heated together with your oven shelf, especially when heating larger amounts of food in 8-inch square or other 2-quart size casseroles. Extra steam generated from multiple food cooking may make cookware hotter than with regular microwaving.

Cookware for Shelf Heating and Reheating

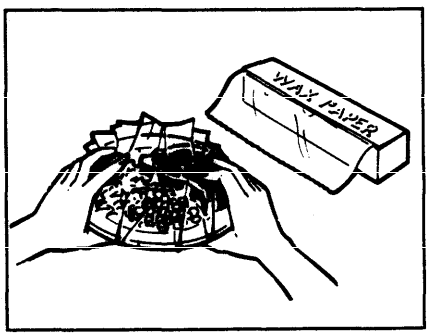
Before placing food in the dishes, check to see that they will fit together on or under the shelf. Also, be sure cookware is microwave safe.



Cookware for heating or reheating include 1 cup measuring cup, 8x4x3-inch loaf dishes, 9x5x3-inch loaf dishes or 9-inch pie plates.

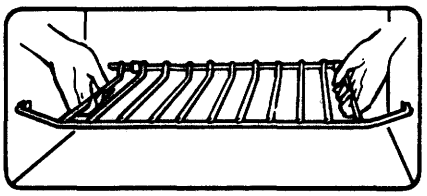


Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.



Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

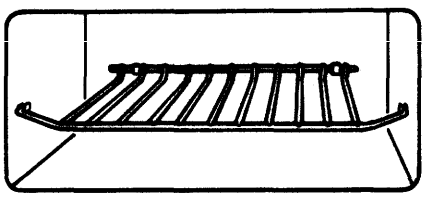
Positioning the Shelf



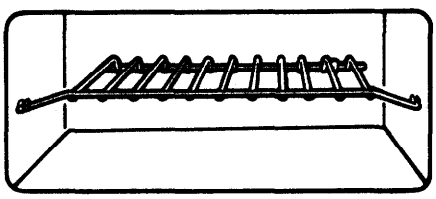
To insert shelf, tip the back slightly and fit the shelf support guides **onto** the support guides located on each side of rear oven wall.

Next, lower the front until the shelf support guides fit **onto** the support guides located at each side of the oven in the front.

When properly positioned, the shelf should fit snugly in place.



Shelf has two positions. Use in low position when heating two casseroles or reheating frozen TV dinners or entrees.

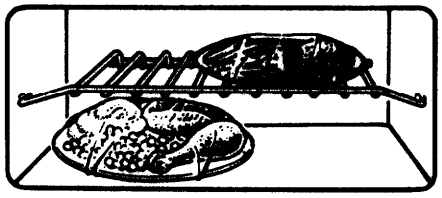


The high shelf position more evenly spaces the area above and below the shelf. Use this position for heating plates of leftovers.

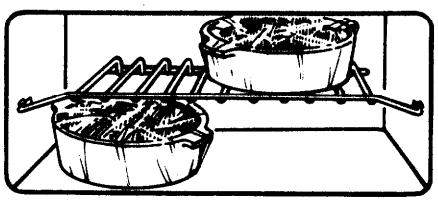
When properly positioned, the shelf should fit snugly in place, be level and not touch the back wall of the oven.

If arcing occurs when using the shelf to cook more than one food at the same time, turn the oven off. Make sure the shelf is positioned securely on all four shelf supports and not touching oven walls.

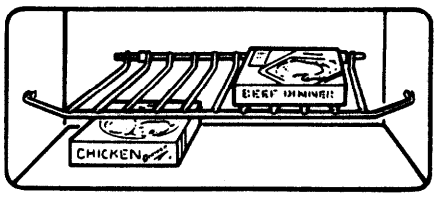
How to Heat or Reheat Similar Types of Food



Two plates of leftovers may be reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at High (10) for 2 to 3 minutes. Reverse position of plates (top to bottom) and rotate 1/2 turn. Continue microwaving at High (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.



Reheating two casseroles (height should be less than 3½ inches) is possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of shelf and left side of floor. Refer to Heating or Reheating Guide in cookbook for suggested microwave time per casserole and add the times together. Microwave at High (10) reversing position of foods (top to bottom) after half of time. Also, heat several small bowls of leftovers this way, stirring and reversing positions after half of time.



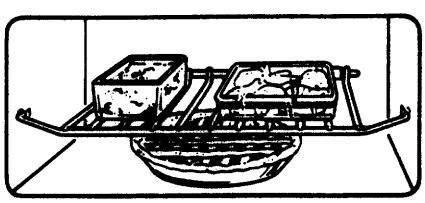
Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove trays of food from their boxes and turn back one corner of the plastic cover to vent. If there are any foil covers, remove them and return the trays of food to their boxes. (Batter foods should be removed from the trays and cooked conventionally.) Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at High (10) for 7 minutes. Reverse positions (top to bottom) and rotate foods 1/2 turn. Continue microwaving at High (10) for 7 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on shelf 1 to 2 more minutes.

How to Reheat Several Different Types of Foods Together

When heating several different types of food together, foods which should be served hot must be placed on the oven shelf, while foods which are only warmed should be placed on the floor. This is because microwave energy enters the oven from the top only. Also, it is important to remember that foods absorb microwave energy at different rates. Rates can be affected by the size of the food, and its starting temperature.

Because of the varying rates, you may need to start reheating a large or dense food a few minutes ahead of time, then add other smaller or less dense foods. Alternately, if one of the foods you are heating seems undercooked but the others are heated satisfactorily, let the underheated food continue cooking.

Heat or reheat different types of food at High (10). To determine heating times, add times for all foods together. (See heating guide in cookbook.) After half of time, stir or rearrange foods (do not reverse positions). Check foods (top shelf especially) after 3/4 of total time and remove any which are done. Continue cooking others.



Place on shelf large or dense foods which need the most heating, such as leftover fried chicken, casseroles of canned or leftover vegetables, rice or pasta. Place on oven floor those foods which need only be warmed, such as bakery pies, rolls, muffins or breads.

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT COME ON	• A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker. • Unplug your microwave oven, then plug it back in. • Make sure 3-prong plug on oven is fully inserted into wall receptacle.
CONTROL PANEL LIGHTED, YET OVEN WILL NOT START	• Door not securely closed. • START must be touched after entering cooking selection. • Another selection entered already in oven and CLEAR/OFF not touched to cancel it. • Make sure you have entered cooking time after touching TIME COOK I or II. • CLEAR/OFF was touched accidentally. Reset cooking program and touch START. • Temperature probe not inserted properly or not being used during Auto Roast or Temp Cook. • Make sure you have entered a desired finished temperature after touching TEMP COOK/HOLD. • Make sure you entered a code number after touching AUTO functions.
FOODS ARE EITHER OVERCOOKED OR UNDERCOOKED	• Cooking times may vary because of starting food temperature, food density or amount of foods in oven. Touch TIME COOK I and additional cooking time for completion. • Incorrect power level entered. Check cookbook for recommended power level or changing levels during cooking if necessary. • Dish was not rotated, turned or stirred. Some dishes require specific instructions. Check cookbook or recipe for these instructions. • Too many dishes in oven at same time. Cooking time must be increased. Check cookbook for recommendation on increasing time. • Probe not inserted properly into meat or dish when using Temp Cook or Auto Roast functions. Check cookbook or Auto Roast section of this book for specific instructions.
"ERROR" APPEARS ON DISPLAY	• When using Temp Cook/Hold, a temperature less than 90°F. or more than 199°F. has been entered. • Weight is incorrect for Auto Defrost code on guide. It is necessary to reset oven. • When using Clock, you have not entered a valid clock time.

PROBLEM	POSSIBLE CAUSE AND REMEDY
"PROBE" APPEARS ON DISPLAY	• Probe has been forgotten or not seated properly in oven wall when using Temp Cook/Hold or Auto Roast functions.
"RESET" APPEARS ON DISPLAY	• Power has been disrupted. Touch CLEAR/OFF and reset clock.

All these things are normal with your microwave oven:

- Steam or vapor escaping from around the door.
- Light reflection around door or outer case.
- Dull, thumping sound while oven is operating.
- Dimming oven light and change in blower sound may occur while operating at power levels other than high.
- Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

If you need more help...call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a power cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. (Fig. 1)

WARNING—Improper use of the grounding plug can result in a risk of electric shock.

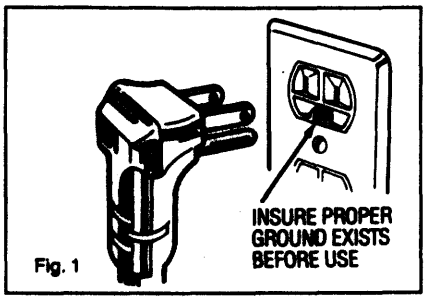


Fig. 1

Consult a qualified electrician or service technician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

Do not under any circumstance cut or remove the third (ground) prong from the power cord.

Do not use an adapter plug with this appliance.

Do not use an extension cord with this appliance.

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC MICROWAVE OVEN
WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace ***any part of the microwave oven*** that fails because of a manufacturing defect.

LIMITED ADDITIONAL NINE-YEAR WARRANTY

For the second through tenth year from date of original purchase, we will provide, free of charge, a replacement ***magnetron tube*** if the magnetron tube fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225

Part No. 164D1352P106
Pub. No. 49-4896
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GENERAL ELECTRIC

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